

# FRUIT PIZZA

FRUIT PIZZA		
1	pkg	Sugar cookie dough
16	oz.	Cream cheese
16	oz.	Cool whip
1	can	Pineapple chunks
1	can	Mandarin oranges
1	pt	Blackberries
1	pt	Raspberries
1	pt	Grapes, green, sliced
1	pt	Strawberries, sliced
1	pt	Blueberries
3	ea	Kiwi, peeled and sliced
1/2	cup	Pecan pieces

ORANGE SAUCE		
1	cup	Sugar
3	tbsp	Corn starch
1	cup	Orange juice
1/4	cup	Lemon juice
1/2	cup	Water

Slice the sugar cookie dough in 1/8-inch slices. (dough slices are better when frozen). Arrange in a cake pan (9 x 12). Cookies should be touching each other. Bake at 350F for 10 to 12 minutes, or until golden brown and let cool. Blend cream cheese and cool whip together. Layer cream cheese and fruit over cookie crust and cover with orange sauce; sprinkle with pecan pieces.

Orange Sauce: Mix together and heat over medium heat until thick, allow cooling and cover the fruit pizza. (prepare after the pizza is together)

Orange glaze and pecans
Fruit
Cream cheese/cool whip mixture
Fruit
Cream cheese/cool whip mixture
Sugar cookie crust